






















## *Our menu*

### *Our selection of appetisers to snack*

-   *Whole little anchovies marinated in oil and vinegar*
-     *Smoked cod, salmorejo (thick gazpacho) and almond tartar on little toasts*
-  *Tuna belly on little toasts*
-  *Anchovies from the Cantabrico Sea in salted olive oil with lettuce hearts*
-  *Foie gras bloc with its toasts*
-    *Veal Steak tartare*
-     *Russian salad or dessings and salads of the day*
-    *Salmon and tuna tartare*

### *Pork products and cheeses*

 *Acorn-fed Iberico ham and virgin olive oil on little toasts*

*Acorn-fed Iberico ham (from black pigs) (100 gr)*

*Acorn-fed cured loin (100 gr)*

*Ham and cured loin (100 gr)*

 *Ham, cured loin and cheese (120 gr)*

*Assortment of pork products (130 gr)*

 *Pure sheep mature cheese (120 gr)*

 *Cheeses from Andalusia (150 gr)*

### *Other delicious dishes to share*

*Grilled mushroom in olive oil sauce*

  *Robles Kebab rolls with mustard emulsion*

 *Grilled Galician baby cuttlefish*

  *Stew of fresh cuttlefish in its ink with sauteed rice*

    *Clams fried with cured ham and prawns*

  *Fried aubergine fingers*

*Sauteed fresh vegetables*

  *Home-made chicken and ham croquettes*

  *Our special scrambled eggs*

 *Typical scrambled eggs with pork products*

## *Salads*

 *Tomato salad with frigated mackerel*

  *Roast peppers and cod strips timbale*

 *White and red chicory salad with palm hearts and Roquefort dressing*

 *Avocado, mango and prawn salad*

### *Green salad*

   *Gazpacho with oil, egg and cured ham*

 *Bowl of olives from Seville*

## *Fried little fish and fish stew*

   *Anemone*

   *White anchovies*

    *Dogfish*

   *Fried cuttlefish*

    *Battered cod*

    *Battered prawn tails*

    *Whitebail with egg and roasted peppers*

   *Acedías (kind of little soles)*

   *Pijotas (little fried hake)*

 *Red mullets (little fried fish)*

 *Special assortment of little pieces of fried hake, monkfish, marinated dogfish, swordfish*

 *Assortment of fried fish (200 gr)*

 *Fillets of gilt-head bream with almonds and schrimps*

 *Hake loin with black clams and acorn-fed Iberico ham*

## *Meat*

### *From the Iberian Pig*

 *Cheeks of Iberian pork*

*Charcoaled Ibreico meat fillets*

### *From the Lamb*

 *Lamb leg fillets (in your own style)*


*Charcoaled milk-fed lamb chops (6 pieces)*

*Fried milk-fed lamb chops (6 pieces)*
















 *Lamb shoulder*

*Lamb kidneys*

*Lamb brains*

 *Lamb in garlic sauce*

### *From the Veal*

-  *Callos (veal tripe)*
-  *Veal Stew*
-    *Veal Steak with breaded ham flavoured with Fino wine*
-  *Exquisite Ox tail*
- Veal Entrecôte*
- Sirloin (in your own style)*
- T-bone steak (500 gr)*
-   *Ox tenderloin with duck fresh foie gras*
- Beef steak (500 gr)*
- From the Duck*
-    *Duck leg in fig or chestnut sauce*
-     *Foie gras in Pedro Ximenez sauce*

### *Cuadro de alérgenos*

